






Our 2017 Holiday Hors d'Oeuvres Menu is priced per person, for events with 50 guests or more. Please contact us for availability & pricing for any event with fewer than 50 guests.

HORS d'OEUVRES & ARTISAN DISPLAYS

Chilled & Appetizing

Vegetable Crudités with ranch dip	2.25 per guest
Poppy-Seed Chicken Bouchée	2.25 per guest
Grape & Blue Cheese Truffles	2.25 per guest
Wasabi Devilled Eggs	2.25 per guest
Artichoke, Heart of Palm & Mushroom Ceviche 	2.25 per guest
Cheese & Crackers with slices of smoked gouda, cheddar, swiss, muenster, pepper jack & gourmet crackers	2.50 per guest
Relish Wreath with pickled veggies, olives & cubed cheese	2.50 per guest
Caprese Skewers 	2.50 per guest
Brie Tartlets your choice of pear, pomegranate or leek	2.50 per guest
Asparagus Crêpe Wraps	2.75 per guest
Fresh Fruit Display  	2.95 per guest
Cucumber Crudité Cups  	3.50 per guest
with hummus & veggie sticks	
Layered Pesto, Sun-dried Tomato & Ricotta Torte	3.50 per guest

Stuffed Pepperoncini with dill cream cheese & smoked salmon	3.50 per guest
Fresh Hummus Variety 	3.75 per guest
with crackers, pita or crostini	
Crab Stuffed Endives with pico de gallo & avocado crema	3.95 per guest
Goat Cheese Stuffed Figs 	4.25 per guest
with drizzled honey & toasted pecan	
Assorted Sushi	4.75 per guest
Shrimp Cocktail Pineapple Tree served with lemons & cocktail sauce	5.25 per guest
Cocktail Crab Claws 	5.75 per guest
served with four pepper sauce	
Ahi Tuna Tartare with fresh wonton crisps	5.95 per guest

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HORS d'OEUVRES & ARTISAN DISPLAYS

Warm & Comforting

Caramelized Bacon Wrapped Smokies	1.95 per guest	Cheddar Sage Sausage Balls	2.50 per guest
Date Rumake bacon wrapped date stuffed with almond	1.95 per guest	Red Creamer Potatoes with gorgonzola, caramelized onions & bacon	2.75 per guest
Cheese Stuffed Mushrooms garlic, cheddar & parmesan breadcrumb crust	1.95 per guest	Baked Brie en Croûte with choice of fig, pear or raspberry	2.75 per guest
Asian Stuffed Mushrooms creamy carrot & ginger with sweet chili sauce	2.25 per guest	Marinated Beef Skewers with chimichurri or teriyaki sauce	3.25 per guest
Spinach Filo Rolls with feta	2.25 per guest	Cheese Stuffed Artichokes	3.25 per guest
Chicken Cilantro Empanadas with cheddar cheese & salsa	2.25 per guest	Mini Beef Wellingtons sirloin steak, porcini mushrooms, garlic, shallots & gorgonzola cheese wrapped in puff pastry	3.50 per guest
Marinated Chicken Skewers peanut satay, teriyaki or moroccan marinade	2.50 per guest	Mini Crab Cakes with cajun sauce	3.50 per guest
BBQ Beef Meatballs	2.50 per guest	Smoked Salmon Galettes with dill cream	4.50 per guest
Hot Spinach & Artichoke Dip creamy baked parmesan dip with spinach & artichoke hearts served with sliced baguette	2.50 per guest	Grilled Asparagus with prosciutto & parmesan	4.50 per guest
Gourmet Mac-N-Cheese Cups gorgonzola & cheddar or havarti & parmesan	2.50 per guest	Marinated Shrimp Skewers 	5.25 per guest
Andouille Sausage Puffs spiced & smoky cajun-style sausage, cheddar cheese & garlic baked in flaky puff pastry	2.50 per guest	Bacon Wrapped Scallops seared & wrapped with hickory smoked bacon	5.25 per guest

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HORS d'OEUVRES & ARTISAN DISPLAYS

Artisan Displays

Gourmet Cheese

honey & pistachio rolled chèvre cheese, with cubed havarti, sage & port wine derby wedges, roasted rosemary marcona almonds & berries, served with rustic bread & gourmet crackers.
4.95 per guest

Antipasto

grilled vegetables, artisan cheese such as manchego, mozzarella & fresh goat cheese rolled in crushed pistachios, olive tapenade, handmade fresh hummus with cured meats including, salami, prosciutto, mortadella, garnished with roasted rosemary marcona almonds & served with baguettes & gourmet crackers.
5.50 per guest

Crostini

Choose from the following styles:

Olive or Tomato Bruschetta	2.25 per guest
Pear & Gorgonzola Crostini	2.95 per guest
Butternut Squash, Sage & Ricotta Crostini	4.25 per guest
Heirloom Tomato & Burrata Cheese Crostini	4.75 per guest
Figgy Piggy Crostini with prosciutto, fig & havarti	4.95 per guest
Tenderloin Crostini with horseradish chive sauce	5.50 per guest

Soup Shots

Served in a shot glass with mini garlic crostini

- ❖ Butternut Apple Bisque
- ❖ Spicy Pumpkin Soup with Pesto
- ❖ Tomato Bisque

Choose 1 soup: 4.25 per guest

Sliders

BBQ Pulled Chicken Sliders with coleslaw	3.50 per guest
BBQ Pulled Pork Sliders with apple coleslaw	3.95 per guest
Turkey & Sweet Potato Sliders with cranberry slaw & smoked gouda	4.25 per guest

